

135 PORTLAND RD.
LONDON W.11

SUNDAY MENU
May 2025

Artists, thinkers, martini drinkers. Since our doors first opened in 1969, we've welcomed them all. Here's to the life and soul of W11.

Julie's
Bloody Mary
16

Freshly squeezed
orange juice
6

Green Tomato
Martini
16

Julie's
Negroni
15

Snacks

Rillettes 10	Green Intosso olives 7	'Nduja Scotch egg 7	Ramson & pea panisse, parmesan 6	Raclette Croquettes 10	Spider crab "toast", lemon & fennel 6
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Starters

Lindisfarne oysters, mignonette, lemon(6/12)	28/56
English asparagus, pecorino	15
Salt baked beetroots, goats cheese, hazelnuts	9
Smoked trout, pickled cucumber	22
Tuna tartare, spring onions, sesame & chilli	22
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	18/36
Prosciutto d' parma, cornichons	19

Mains

King oyster mushroom fricassée, girolles, parmesan	26
Lobster soufflé, leeks, gruyère	38
Moules au Roquefort, parsley, shoestring fries	25
Sole meunière	38
Fish of the day	POA
Lamb rump, chick peas violet artichokes & pipperade	34
Onglet Lyonnaise potatoes, bernaise sauce	29

Desserts

Crepes, salted caramel	12
Lemon cheesecake, strawberries	9
Walnut & maple tart, mascarpone	12
Chocolate mousse, honeycomb	8

Sunday Roast

Roast Soy free Chicken, chicken jus,
mash, savoy cabbage, glazed carrots

58 / 110

All our meat is organic & sustainably
grown

Salads

Lobster Caesar, lobster dressing, baby gem, parmesan & anchovy	45
Mixed leaves, mustard dressing	6
Nicoise, tuna, olives & egg	28
Chopped salad of the day	18/32
Winter tomatoes	9

Sides

French fries	6
New Jersey royals	9
Maple roasted carrots	8
Buttered spinach	9

Cheese

Cheese Selection
pear chutney & toast

15

Please inform us if you have any allergies or any special dietary needs.
Cover Charge £2 per person. Prices include VAT. A discretionary 14.5% service charge will be applied to your bill.

We support British farming and purpose driven regenerative agriculture practices, our fish are wild and line caught, our meat is pasture fed. We minimize single-use plastics and actively work to reduce waste wherever possible.